

CLARKE



Spring Herb Chimichurri

Serves: 4–6 | Prep Time: 10 minutes | Cook Time: None | Skill Level: Easy

Ingredients

- 1 cup parsley
- ½ cup cilantro
- 2 garlic cloves
- ½ cup extra virgin olive oil
- 2 tablespoons lemon juice
- 1 tablespoon red wine vinegar
- Pinch of red pepper flakes
- Kosher salt, to taste

Instructions

1. Finely chop the parsley, cilantro, and garlic by hand or pulse briefly in a food processor.
2. Stir in the olive oil, lemon juice, vinegar, red pepper flakes, and salt.
3. Let sit for **10 to 15 minutes** before serving.

Chef Tip

This chimichurri is meant to feel bright and loose, not heavy. Add the oil gradually until it's spoonable but still textured.